

**IN THE SPECIFICATION:**

Amend the specification as follows:

Page 2, first complete paragraph, has been amended as indicated below:

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B<sup>2</sup>  
In the case of most of shellfish, the shell thereof is discolored as it is heat-treated. Due to this discoloration of the shell, it can be relatively easily distinguished from the flesh portion thereof. Before heat-treatment, however, both the flesh portion and the shell thereof are whitish in most shellfish. Additionally, the residual shell that might be left on the flesh portion of shellfish is generally small in size. Therefore, it is difficult, before heat-treatment of shellfish, to visually distinguish the residual shell from the flesh portion even if a piece of residual shell is left in the flesh portion thereof, thus leaving the residual shell overlooked or unidentified occasionally. If a piece of shell is left intermingled in processed foods or retort foods, it would compromise the taste of consumers, and diminishing the commercial value thereof.

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Page 3, second full paragraph, has been amended as indicated below:

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B<sup>3</sup>  
With a view to solving the aforementioned problems, through extensive study and experiments conducted by the present inventors, it was finally found that when a light of a specific wave-range is irradiated onto shrimp or crab, a fluorescent light of a specific wave-range is emitted not from the flesh portion thereof but from the shell thereof. Namely, the present invention has been accomplished as a result of intensive study on this fact and is characterized by an irradiating light of a specific wave-range onto stripped shellfish after finishing the shell-stripping work thereof then, on the basis of information regarding the intensity of fluorescent light emitted from the shellfish,